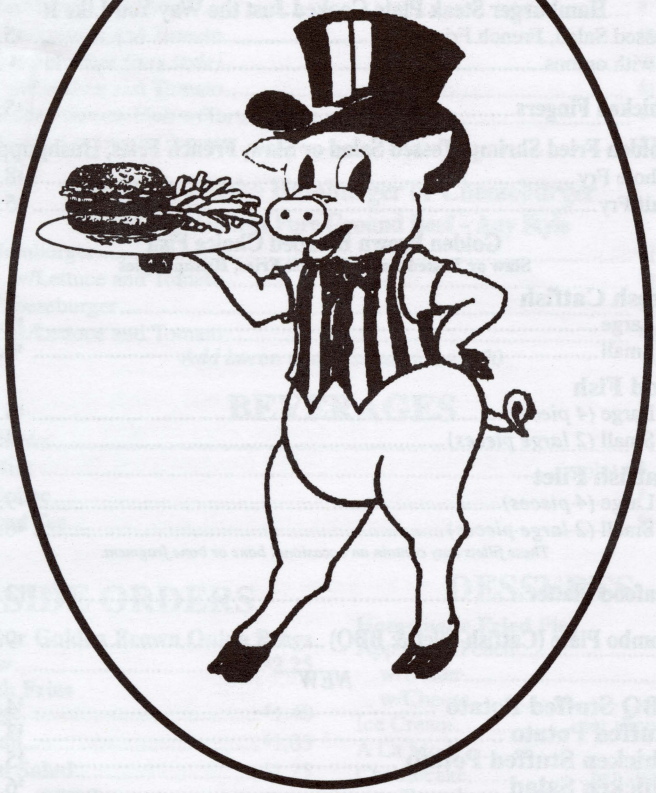
TOP HAT BARBECUE



BLOUNT SPRINGS, ALABAMA

Owners Dale & Vickie Pettit

TOP HAT BARBECUE

Blount Springs, Alabama
Phone 352-9919

BARBECUE, OUR SPECIALTY

The South's Finest

Plates Served with French Fries and Tossed Salad

Large Plate $6.30
Small Plate $5.30

Hamburger Steak Plate Cooked Just the Way You Like It

Tossed Salad, French Fries $5.00
with onions ..... add $ .50

Chicken Fingers $5.95

Golden Fried Shrimp, Tossed Salad or Slaw, French Fries, Hushpuppies

Whole Fry $8.95
Half Fry $5.95

Golden Brown Breaded Choice Fish
Slaw or Tossed Salad, French Fries, Hushpuppies

Fresh Catfish
Large $8.95
Small $6.65

Cod Fish
Large *(4 pieces)* $5.75
Small *(2 large pieces)* $4.75

Catfish Filet
Large *(4 pieces)* $9.95
Small *(2 large pieces)* $6.75

These fillets may contain an occasional bone or bone fragment.

Seafood Platter $13.75

Combo Plate (Catfish Filet & BBQ) $9.95

NEW

BBQ Stuffed Potato $4.25
Stuffed Potato $3.25
Chicken Stuffed Potato $5.50
Chicken Salad $6.50
Chef Salad $4.50
BBQ Salad $4.50

Baked Potato Substituted for French Fries – .85 extra
Our Desire is to Please You. We Appreciate Your Business!

SANDWICHES

Made the Way You Like Them

Please Feel Free to Ask for Any Changes

Jumbo Barbecue	$3.25
Barbecue	$2.25
Ham, Lettuce and Tomato	$1.25
Steak Sandwich	$1.25
Ham and Cheese	$1.35
Chicken Sandwich	$2.35
Grilled Cheese	$1.25
Hamburger *(any style)*	$ .95
w/Lettuce and Tomato	$1.00
Cheeseburger *(any style)*	$1.05
w/Lettuce and Tomato	$1.15
Golden Brown Fish w/Tartar Sauce or Catsup	$ .95
Bacon, Lettuce & Tomato	$2.25

Try Our Jumbo Hamburger or Cheeseburger

Six Full Ounces Pure Ground Beef - Any Style

Hamburger	$1.80
w/Lettuce and Tomato	$1.90
Cheeseburger	$1.90
w/Lettuce and Tomato	$2.00

Add bacon to any sandwich — .50

BEVERAGES

Drinks		$1.15
Milk	pint	$ .95
Coffee		$ .75
Iced Tea		$1.15

SIDE ORDERS

Try Our Golden Brown Onion Rings	
New	$2.25
French Fries	
Large	$1.40
Small	$1.05
Tossed Salad	$1.25
Serving of BBQ,	
1/4 lb. w/sauce	$3.50
Baked Beans	$ .85
Slaw	$ .85

DESSERTS

Homemade Fried Pies		
Apple and Peach		$ .85
w/Butter		$ .90
w/Cheese		$ .95
Ice Cream	per scoop	$ .75
A La Mode		$1.50
Cheesecake	per slice	$1.89
w/Strawberry or Blue Berry Topping		

NEW

Pies		
Lemon	per slice	$1.79
Pecan	per slice	$1.79

Blount Springs Herald ...

When describing the location of the Village at Blount Springs, a great many people say, "Is there a restaurant anywhere nearby?" Yes, and in fact there is one, one of the most famous in Alabama, and it's located less than 1/4 mile from the Village entrance up Highway 31, just across from the Blount Springs Baptist Church. The restaurant is the TOP HAT BARBECUE.

Dale Pettit owns and runs the Top Hat. His wife Vickie is secretary-treasurer and in charge of making the sauce. Sandra Payne is the manager. Together they make the perfect combination for a great restaurant that is staffed with smiling faces and quick services.

In 1967, Dale's father opened the Top Hat in the same location the restaurant is in today. It was smaller, with five booths and six tables, but the tradition of cooking pork over a fire, serving lunch and dinner to the working folks of the area, and trying to treat everyone fairly began on that first day. Dale served four years in the Navy and came home to form a partnership with his father that lasted until his father retired in 1976.

Today, in the 27th year of serving customers, Dale takes no credit for the success of the restaurant. "We give credit to God and the blessing He has given us." The strong work ethic that Dale carries with him is evidence of his faith and his persistence in doing things the right way. He still cooks his pork over an open flame, but not the 16 shoulders a week that were required in 1967. Today, the Top Hat cooks 300 shoulders a week, as well as 600 pounds of catfish. Now that's during the winter months. In the summer, when travelers come through, the count rises to 500 shoulders of pork (that's four tons!) and the fire is burning five days a week instead of three.

Dale does his advertising the most effectively way, which is word of mouth. He says a satisfied customer is the best kind of advertising, and apparently he is right. The restaurant has grown each of the 27 years it has been in business. The three original cedar tree trunks are still there are structure poles (or a place to hang your coat), but there are many other tree poles that hold up the expansion of the restaurant to seat over 300 people.

Dale and Vickie have two daughters, Heather and Roxanne. They are active in the Blount Springs Baptist Church and they live in Garden City.

The Top Hat is truly a restaurant unlike any you've been to lately, so stop by and say hello to Dale and his friendly staff. And enjoy some great barbecue while you're there.

– Written by Jane George